

**Duration**3 years (6 semesters,
2790 hours)**Schedule**Full-time
Daytime**Languages****of Instruction**
English, French**Methods****of Instruction**
On-campus, Hybrid

Learn to manage a restaurant with this practical, professional training. You'll master industry standards to truly excel and stand out from the competition in Canada or abroad.

This is the only program of its kind in Québec.

Career Prospects

According to Job Bank, job prospects for Restaurant and Food Service Managers in Québec are good, as evidenced by key labor market indicators such as high job vacancies, employment growth and low unemployment rates.

Career Fields

- Maître D' or Supervisor of food services or a catering service,
- Director of banquets, catering and/or bars,
- Manager or Owner of a food service establishment.

Opportunities

Our unique approach incorporates real-world experience with classroom learning for hands-on, practical education.

- Collaborate with active industry professionals;
- Sharpen skills in a practical setting;
- Put what you learn into practice by serving real customers.

Cutting-edge Facilities and Equipment

Experiment with industry-standard equipment, software, and technology in our advanced facilities, including:

- Educational bar,
- FLEX classrooms,
- Active learning classrooms,
- And many others!

These specialized facilities promote active participation and collaboration between learners and teachers, leading to heightened motivation and increased confidence among learners.

Diploma and Accreditation

This Diploma of College Studies (DCS) is accredited by the ministère de l'Enseignement supérieur de Québec and is internationally recognized.

Holders of a Diploma of College Studies (DCS) can pursue university studies or enter the workforce directly.

Work Experience

Get sought-after practical experience with our Career Service and our **Work-Study Program (WSP)**, which incorporates **two paid internships** into your program.

Our Food Service Management program also includes a **240-hour internship** as part of the curriculum.

For this program, you'll
need to use your own
computer equipment.





Tuition and Aid

Estimate the cost of your studies in 4 easy steps.



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Admissions Criteria

Exceptions to these admission criteria may be applied.

Every application is reviewed by the College.

To be eligible for acceptance into this program, applicants are generally required to meet one of the following criteria:

- Secondary School Diploma (SSD).
- Diploma of Vocational Studies (DVS) with completion of:
 - Language of Instruction from Secondary 5,
 - Second Language from Secondary 5,
 - Mathematics from Secondary 4.
- Equivalent education or an instruction deemed sufficient.

List of Courses

Diploma of College Studies (DCS) programs consist of:

- General education courses common to all programs,
- General education courses specific to the program,
- Complementary general education courses.

General Education Courses

College-level institutions emphasize general education that focuses on core cultural knowledge, skill development, responsible citizenship, and shared cultural heritage.

Alumni have a well-rounded skill set and general knowledge that is valued in the workplace.

- 3 Physical Education courses (90h)
- 3 Humanities courses (150h)
- 4 Language and Literature courses (240h)
- 2 Second Language courses (90h)
- 1 Complementary course (45h)
- 1 French Literature course (45h)

Concentration Courses

You must take 2 concentration courses in French.

- Profession and organisation in the tourism, hotel and restaurant industry (90h)
- Customer oriented approach in the tourism, hotel and restaurant industry (60h)
- IT: research methodology and information sources in the tourism, hotel and restaurant industry (45h)
- Health and safety in the workplace (45h)
- Hygiene and Sanitation (45h)
- Managerial Kitchen (105h)
- Principles of communication marketing in the tourism, hotel and restaurant industry (60h)
- Tourism, hotel and restaurant industry accounting (60h)
- Food and beverage service I (75h)
- Wine stewarding (45h)
- Restaurant Management and Organization (60h)
- Human resources in the tourism, hotel and restaurant industry (75h)
- Sales Techniques in the Tourism, Hotel and Restaurant Industry (60h)
- Bar operation techniques (45h)
- Management Software - Restaurant (60h)
- Kitchen Production Planning (45h)
- Food and beverage service II (90 h)
- Restaurant Supply Management (60 h)
- Recipes Preparation and Menu Implementation (90h)
- Restaurant Marketing (45 h)
- Food Science and Nutrition (60 h)
- Community management - second language (60h)
- Hotel and food service law (45h)
- Control of Restaurant Operations (75h)
- Implementation and Supervision of Banquets and Buffets (90h)
- Alternative Distribution in Food and Beverage (45h)
- Final project (135 h)
- Internship (240 h)
- Design and Technical Maintenance (60h)
- Restaurant Supervision and Operation (60h)

* The College reserves the right to substitute some courses.